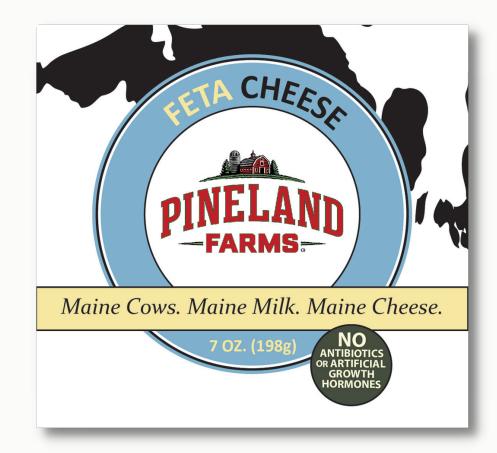
## **SPANAKOPITA GALETTE**

Yields: 4 Servings Cook Time: 45 minutes

## **INGREDIENTS:**

- 16oz Package Phyllo Dough (use ½ Pkg)
- 1 Tbsp Olive Oil
- ½ cup Onion, diced
- 10oz Frozen Spinach, thawed & drained
- 1ea Garlic Clove, minced
- 4oz Pineland Farms Feta Cheese, crumbled
- ½ cup Cottage Cheese
- 1 tsp \*Greek Seasoning
- ¼ tsp Salt
- ¼ cup Butter, melted



## **INSTRUCTIONS:**

- 1. Preheat oven to 400F. Line a baking sheet with parchment paper. Set aside
- 2. Heat olive oil in a large skillet. Add the onions and cook until translucent. Add the spinach, cook until thoroughly heated. Remove from heat and transfer to a mixing bowl. Add the garlic, cottage cheese, feta, salt and seasoning. Mix well
- 3. To assemble, lay 2 phyllo sheets vertically on the lined baking sheet. Brush with melted butter. Take 2 more sheets and continue to repeat by arranging in a clockwise fashion, buttering each pair of phyllo dough as you go.
- 4. When all the sheets have been used, scoop the spinach mixture into the center and spread into a circle. Carefully fold the phyllo dough over the edges of the spinach mixture allowing a majority of the center to be visible.
- 5. Butter the edges and bake for 15-20 minutes until edges are golden and center is set.